

Turkey Vegetable Soup

Heats Up Holiday Leftovers

(NAPSA)—A post-holiday dish may be the best reason to cook a turkey this season. Turkey Vegetable Soup makes a hearty meal the whole family will love. It's a great way to use turkey leftovers from your festive dinner and it's healthy too—low calorie and low fat. Simply cook celery and carrots, or any other vegetables you have in the refrigerator, and add turkey broth, diced cooked turkey and a healthy splash of Tabasco® sauce. Stir in pasta and you have a heart-warming soup that's ready to serve in less than 30 minutes.

Turkey Vegetable Soup

- 1** tablespoon vegetable oil
- 3** large celery stalks, diced
- 2** large carrots, peeled and diced
- 1** large onion, diced
- 3½** cups turkey or chicken broth
- 2** cups diced cooked turkey
- 1** 15-ounce can cream-style corn
- ¼** cup fresh chopped parsley
- 3¼** teaspoon salt
- 1** teaspoon Tabasco® brand pepper sauce



½ cup small bowtie pasta or egg noodles

Heat oil in 3-quart saucepan over medium heat. Add celery, carrots and onion; cook until tender-crisp, stirring occasionally. Add turkey broth, diced turkey, cream-style corn, parsley, salt and Tabasco sauce. Heat to boiling over high heat.

Add pasta; cover. Simmer 10 to 15 minutes, stirring occasionally.

Makes 4 servings.